
Clementine Café

Harrisonburg, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. *Virginia Green* has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, *Virginia Green* encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Clementine Café

"Restaurant, bar, music venue, art and events space."

CORE ACTIVITIES for Restaurants

☑ This symbol indicates a required activity for Virginia Green Restaurant facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to **Clementine Café** can expect the following practices:

☑ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:

- Recycle: glass, aluminum cans, plastic, toner cartridges, cardboard, fluorescent lamps, batteries, electronic equipment
- Use bulk soap dispensers in restrooms
- Have an effective food inventory control system that minimizes wastes
- Compost waste food and other compostables
- Purchase locally-grown produce and other foods whenever possible
- Purchase organic and sustainably grown foods
- Use dishware and glassware to minimize the use of disposables
- Use non-bleached napkins and coffee filters
- Make 2-sided copies/ printed materials
- Use electronic correspondence and billing
- Use "green" Cleaners that are dispensed in bulk
- Purchase durable equipment and furniture
- Use latex paints
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use a last-in/first-out inventory and labeling system
- Use less toxic materials
- Minimize the use of pesticides and herbicides
- Use a nutrient management plan that minimizes the use of fertilizers

☑ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- Use disposable containers made from bio-based materials, recycled content paper, and that are compostable and/or recyclable

☒ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:

- Store grease to be picked up by a rendering company
- Periodically pump grease traps
- Filter grease to prolong usefulness
- Use their grease to make bio-diesel

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:

- Perform preventative maintenance to stop drips and leaks
- Have high efficiency dishwashers

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:

- Adding:
 - compact fluorescent light bulbs in all rooms and in canned lighting
 - LED Exit Signs
- Perform preventative maintenance on HVAC system
- Use ceiling fans
- Purchase EnergyStar-rated computers, copiers, and appliances
- Have thermal-rated windows and insulation

For more information on **Clementine Café**, see www.clementinecafe.com or contact Suzi Carter at info@clementinecafe.com or 540-801-8881.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



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